

ALBA DE DOMUS 2017

HARVEST

2017 is quite an atypical vintage, marked by very high temperatures, early physiological stages from budding to harvest, and particularly low yields, offering then balance and concentration in wines.

Vinification was traditional, as all Alba de Domus vintages, with a slow and long extraction. After 30 days macerating, wines were racked to their own barrels, according to each lot personality in order to keep all the identity of the Alto Macul terroir.

For Alba de Domus, wines are aged between 12 and 18 months in French oak 2nd and 3rd use barrels, with different types of medium and light toast.

Barrels mainly come from Center France, Tronçais and Nièvre forest. Soft fining with egg whites and a light filtration to finish the process

TASTING NOTES

The 2017 Alba de Domus vintage dresses a deep ruby garnet and gives a balsamic first nose with dried earth and subtle mineral touches.

Then, fruits such as jammy berries, plums and blackcurrants with ambar and leather notes in the background.

The mouth offers a good richness, with fine but still very present tannins. Balance is also granted by an integrated acidity, providing agility to the natural concentration.

The long finish is still young with its noble spicy oak, but already shows attractive jammy berries and balsamic notes.

AGING POTENTIAL: From now until 2032.

VARIETALS	ANALYSIS
Cabernet Sauvignon: 53% Cabernet Franc: 20% Petit Verdot: 17% Merlot: 10%	Real alcohol: 15,3% vol. pH: 3,72 Total acidity: 3,27 g/l (H2SO4) Residual sugar: 3,93 g/l (Dextrose)

